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APPETIZERS

1. Guacamole Fresco \$4.50

A mix of fresh avocado, onion, tomato, cilantro, lime and chile serrano. Made fresh daily.

2. Tres Taquitos \$6.25

Three hand rolled corn tortillas filled with chicken topped with lettuce, tomato, jack cheese, guacamole and sour cream.

3. Nopalito's Ceviche Tostada \$7.50

Fresh shrimp "cooked" in a marinade of citrus juices with tomato, onion, chile and cilantro.

4. Los Nachos \$7.25

Crispy corn tortilla chips topped with beans, cheese, cilantro, onion, guacamole and sour cream.
With meat \$8.75

5. Jalapeno Poppers \$5.75

Warm and crispy jalapenos stuffed with jack cheese.

6. Sopes de Chorizo \$6.75

Three warm ground corn tortillas topped with chorizo, beans, cheese, sour cream and salsa.

7. Carne Asada Fries \$8.25

French fries topped with carne asada, beans, cheese, sour cream, guacamole, onion, cilantro and tomato.

8. Botana de Mariscos \$14.25

A refreshing blend of steamed seafood including shrimp, octopus and scallops. Seafood is tossed in with a mix of cucumber, onion, olives, orange and jalapeno.

SALADS

9. Nopalito's Ensalada \$8.00

Romaine lettuce topped with tomato, black beans, corn, black olives, cilantro, sweet bell pepper, jack cheese, tortilla strips, red onions and tossed with creamy cilantro vinaigrette. Add grilled chicken or asada for an additional charge. \$ 2.50

10. House Taco Salad \$8.75

Served on a crispy flour tortilla bowl your choice of meat and romaine lettuce topped with tomato, olives, sour cream, crispy corn tortilla strips, jack cheese and guacamole.

11. Dinner side salad, \$4.75

Romaine Lettuce, Tomato, Onion, Bell Peppers, Cucumbers and Cheese.

LUNCH SPECIALS

Lunch specials are served with beans, rice and a small salad.
Lunches are available from 11am to 5pm.

12. One Taco \$7.75

Soft or crispy taco with your choice of meat topped with onion and cilantro.

13. One Chile Relleno \$7.75

Roasted pasilla pepper stuffed with cheese and topped with sour cream and guacamole.

14. One Enchilada \$7.50

With ranchero sauce and topped with guacamole and sour cream.

15. One Tamale \$7.25

Homemade pork, chicken or veggie tamale.
Topped with sour cream and guacamole.

16. One Chimichanga \$7.95

Crispy flour tortilla stuffed with your choice of meat and topped with lettuce, tomato, cheese, sour cream and guacamole.

Parties of 6 or more will have an additional gratuity charge of 18%.

BURRITOS & MORE

Our traditional and vegetarian burritos are topped with ranchero sauce and cheese unless requested otherwise.

Choices of Meat: carne asada, shredded chicken, grilled chicken, shredded beef, carnitas, pastor (marinated pork), ground beef, pork chile verde.

17. Super Burrito \$8.95

Your choice of meat, cheese, rice, beans, lettuce, cilantro, onion, tomato, sour cream and guacamole.

18. Regular Burrito \$7.95

Your choice of meat, rice, beans and cheese.

Veggie Burritos

19. Super Vegetarian \$7.25

Includes rice, beans, cheese, lettuce, cilantro, tomato, onion, sour cream and guacamole.

20. Mini veggie \$6.25

(Same as super just smaller)

21. Chile Relleno Burrito \$8.95

Stuffed roasted pasilla pepper with cheese, rice, beans, tomato, guacamole, cilantro, onion and sour cream.

Specialty Burritos

22. Surf and Turf Burrito \$10.50

Grilled steak, shrimp, rice, guacamole, sour cream, cheese, tomato, onion, cilantro and a creamy chipotle sauce.

23. California Burrito \$8.95

Grilled steak, guacamole, sour cream cheese, beans and crispy french fries.

24. Fish or Shrimp Burrito \$10.25

Includes rice, beans, cheese, lettuce, tomato, onion, sour cream and guacamole.

25. Tostada \$7.25

Choice of meat, beans, cheese and topped with lettuce, tomato, onion, guacamole and sour cream.

26. Torta Mexicana \$7.50

Classic Mexican street sandwich with your choice of meat, refried beans, cheese, avocado, lettuce, tomato, onion and sour cream.

27. Cheese quesadilla \$7.25

Large flour tortilla stuffed with jack cheese, topped with grilled onion, mushroom and bell pepper. Served with a side of guacamole, sour cream and a sprinkle of cilantro.
With meat \$8.95

28. Tacos \$2.75

Choice of meat topped with onion and cilantro.

Fish or Shrimp Tacos \$3.75 each

ENTREES / PLATILLOS FUERTES

Served with rice, beans and salad.

29. Two Mole Enchiladas \$12.95

with your choice of meat (we recommend chicken)

30. Two Chimichangas \$13.25

Crispy flour tortillas stuffed with your choice of meat. Topped with tomatillo sauce, lettuce, tomato, cheese, guacamole and sour cream.

31. Two Flautas \$12.95

Crispy corn tortillas stuffed with your choice of meat. Topped with tomatillo sauce, lettuce, tomato, cheese, guacamole and sour cream. (we recommend shredded chicken, shredded beef or carnitas)

32. Arroz con Pollo \$10.95

Shredded chicken over a bed of rice topped with green tomatillo sauce and cheese, served with choice of tortillas (salad not included)

33. Bistek Ranchero \$13.25

Strips of steak cooked with tomato, onion, mushroom, jalapeno and seasoned with our ranchero sauce.

34. Chile Verde \$12.95

Chunks of pork cooked with our homemade tomatillo sauce.

35. Chile Colorado \$12.75

Delicious beef prepared in a spicy guajillo sauce, a traditional dish of North Mexico.

36. Carnitas Plate \$12.95

Pork marinated in Mexican spices and slow cooked.

37. Classic Fajitas \$13.95

Choice of either chicken, shrimp or beef. Make it a combo, choose from two meats \$14.95

38. Carne Asada a la Tampiqueña \$14.95

Prepared with grilled onion, bell peppers, mushrooms and a cheese enchilada on the side.

39. Mar y Tierra \$15.25

A combination of a juicy carne asada accompanied with grilled shrimp.

40. Nopalito Combinations

Choose from the following:

Enchilada, Tamale, Chile Relleno, Tostada or Taco

Combination of two.....\$12.95

Combination of three.....\$13.95

With seafood add \$1.00 per item

SEAFOOD / MARISCOS

Served with rice, beans and salad.

41. Camarones Rancheros \$13.95

Sautéed shrimp cooked with fresh tomato, onion, jalapeno, garlic, bell pepper and mushroom.

42. Camarones al Mojo de Ajo \$13.95

Shrimp sautéed in a delicious creamy garlic sauce, mushroom and onion.

43. Camarones A La Diabla \$13.95

Shrimp cooked with tomato, onion, garlic and our homemade super spicy diabla sauce.

44. Camarones Empanizados \$13.95

Prawns lightly breaded and deep fried.

45. Enchiladas de Camaron \$13.95

Two grilled shrimp enchiladas topped with tomatillo sauce, cheese, lettuce, tomato, sour cream and guacamole.

46. Mojarra Frita \$13.95

Whole deep fried fish served crispy and juicy.

47. Mojarra Frita a la Diabla \$14.25

Whole deep fried fish topped with grilled bell pepper, onion, mushroom and our diabla sauce.

SOUPS / CALDOS

(Served with cilantro, onion and choice of tortillas)

48. 7 Mares \$14.95

Mexican style soup with a variety of seafood including fish, calamari, shrimp, scallops, octopus, crab claws and clams.

49. Caldo de Camaron y Pescado \$12.95

Delicious Mexican shrimp and fish soup.

SEAFOOD COCKTAILS / COCTELES

50. Camaron (shrimp) \$12.25

51. Pulpo y Camaron (shrimp and octopus) \$12.50

52. Campechana (shrimp, octopus and scallop) \$13.50

BEVERAGES

Soft Drinks \$2.25

Coke, Diet Coke, Sprite, Lemonade, Arnold Palmer, Fanta, Shirley Temple and Iced Tea.

Coffee or Hot Tea \$2.25

Mexican Sodas \$2.75

Jarritos and Mexican Coca-Cola

Aguas Frescas \$2.50

Horchata and Jamaica (no refills)

Tap Beer \$4.25

Lagunitas IPA, Dos Equis Amber, Modelo Especial, Bear Republic, Boont Amber Ale, Anchor Cal Lager.

Bottle Beer

Domestic \$3.75 Imported \$4.00

Sierra Nevada, Coors Light, Tecate, Victoria, Corona, Negra Modelo, Pacifico, Miller Draft and Non Alcoholic Clausthaler.

DESSERTS

Sopapilla \$3.75

Flan \$3.75

Dulce de Leche Ice Cream \$2.75

● Extra chips \$2.00 per basket ● Split plate charge \$3.00 ● Corking fee \$20.00
Parties of 6 or more will have an additional gratuity charge of 18%.